



CANTINE
MONFORT

DINAMICITÀ E PASSIONE

Trentino LAGREIN Doc

Refined in oak casks

PRODUCTION AREA

Trentino – Hilly slopes of Meano (300 mt).

SOIL VARIETY

Sandy

TRAINING SYSTEM

Pergola trentina

GRAPE VARIETY

Lagrein 100%

CHARACTERISTICS

Lengthy red-wine fermentation on the skins, malolactic and ageing in small French oak casks for 12 months and then in bottle for further 6 months.

Colour: intense red with violet highlights.

Bouquet: distinctively fruity, bringing to mind black fruits of the forest with spicy and chocolate notes.

Palate: agreeable and long-lasting with soft tannins, a good structure and persistence.

ALCOHOL LEVEL

12,50 %

GASTRONOMIC SUGGESTIONS

Red meats, cows milk, medium strength cheeses. This wine has some distinctive characteristics and is particularly recommended with rabbit and wildfowl.

SERVING TEMPERATURE

18-20°C

Available in cases of 6, 750 ml bottles.

